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# UNITED STATES DEPARTMENT OF AGRICULTURE BURHAU OF HOME ECONOMICS WASHINGTON, D. C.

# USE OF CCRN AND CCRN PRODUCTS IN THE HOME A Partial List of References

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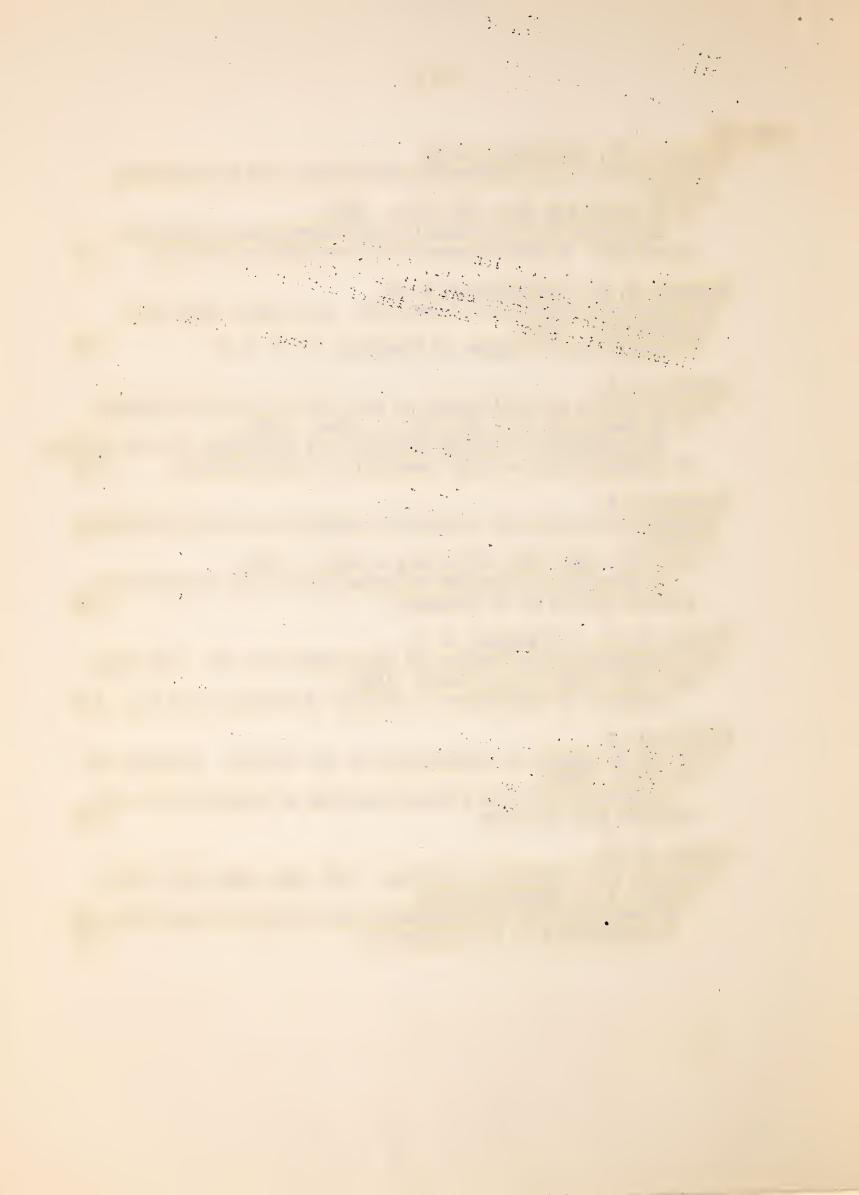
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Some chemical aspects of sweet corn drying. Md. Agr. Expt. Sta. Bul. 267: 287-298. 1924.

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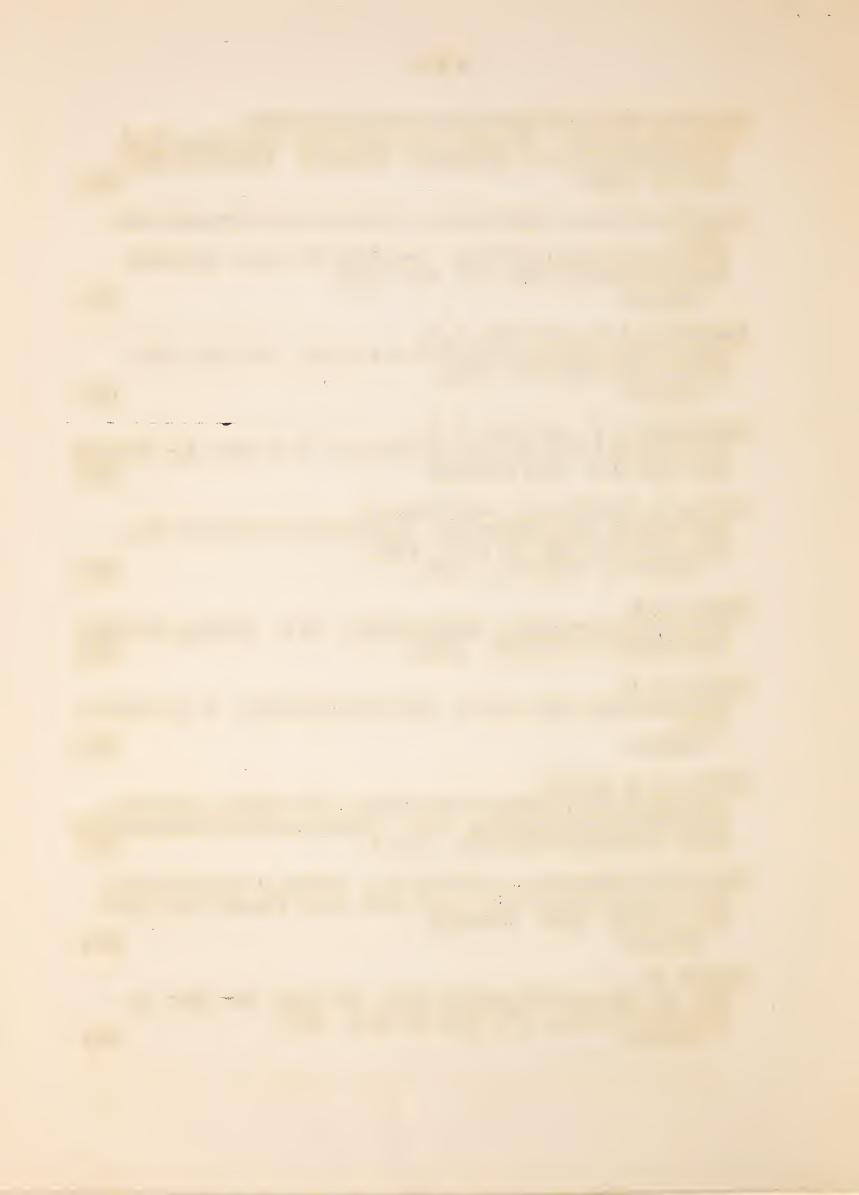
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